

Peka

Tapas & Bar
Latin Cuisine

TAPAS

Peruvian Ceviche \$15.00
White fish, lime juice, red & green peppers, onions, cilantro and malanga chips.

Yellow Ceviche \$14.75
White fish, Leche de Tigre, Peruvian rocoto, red peppers, cilantro and malanga chips.

Peka Ceviche \$15.50
White Fish, shrimp, bacon, red & green peppers, red onion, cilantro, lime juice, peruvian corn and crema.

Garlic Shrimp \$18.50
Garlic, white wine, cilantro and olive oil. Served with toasted bread.

Shrimp and Tostones \$10.50
Black Tiger shrimp, applewood smoked bacon, tostones and guava mustard sauce.

Calamari \$13.00
Fried calamari, garlic aioli and marinated red onion.

Prince mussels \$12.00
PEI, white wine, lemon-garlic, toasted bread.

Tequeños \$12.00
Hand-rolled puff pastry, wrapped white cheese and guava lime sauce.

Queso fundido \$13.00
Melted muenster cheese, spicy chorizo, red onion, jalapenos, tequila and malanga chips.

Arepitas \$7.00
Fried corn dough and Venezuelan Cream.

Empanadas \$5.75 each
Fried turnovers made with corn dough. Chimichurri Sauce. Choice of: Cheese, chicken, beef or domino.

Arepa
Grilled corn dough.
CHOICE OF:
• Roasted pork \$6.50
• Carne mechada \$6.50
• Reina pepiada \$6.50
• Domino \$6.50
• Cheese \$6.00
• La Pelua Shredded beef with Gouda cheese \$7.00

Guacamole \$8.00
Avocado, red onions, tomatoes, cilantro, lime, salt and pepper.

Nachos \$12.50
Malanga chips, roasted pork, grilled chicken, Monterey Jack cheese, black beans, pico de gallo, guacamole and chipotle sour cream.

Fish tacos \$5.50 each
Mahi-Mahi, garlic aioli, spicy cabbage, avocado,

Steak tacos \$5.50 each
Grilled skirt steak, cherry tomatoes, onion, jalapeño.

Carnitas tacos \$5.50 each
Pork, tomatillo sauce, red onions, cotija cheese.

Birrias tacos \$5.50 each
Shredded beef, dried guajillo peppers and chipotle peppers. Served with a side of the stew to use as a dip.

Shrimp tacos \$6.00 each
Black beans, roasted corn, cheese, red pepper sauce.

Vegan tacos \$5.50 each
Roasted corn, yellow squash and zucchini.

Flauticas \$10.00
Corn tortilla, Chicken, peppers, queso fresco, pico de gallo and tomatillo sauce.

Passion Fruit Pork Rib \$15.00
Smoked pork ribs, spicy passion fruit-mano bbq sauce.

Pork Belly \$12.50
Crispy pork belly and pickled onions.

Yuca Frita \$6.00
Fired cassava and cilantro sauce.

Pupusas \$9.00
Corn cakes stuffed with chicken, pork, cheese and pickled cabbage.

SOUPS

Chicken soup \$7.00
Chicken broth and Vegetables

Tortilla Chicharrón Soup \$7.00
Corn tortilla, pork belly, avocado, cheese, tomato broth, garlic, onion, poblano-arbol-epazote pepper and sour cream.

SALADS

Tropical \$15.50
Romaine lettuce, grilled chicken, sunflower seeds, cajun peanuts, dried cranberries, jicama, grapes, apples with Honey Truffle Vinaigrette.

Fajitas Salad \$16.50
Mesclun mix, grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes black beans and Balsamic Jalapeño Dressing.

Please inform your server of any food allergens prior to ordering. Also, consumption of raw or undercooked eggs, seafood, poultry, shellfish may increase your risk of foodborne illness.

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DINNER

Our special creation – LA TABLA! \$100.00

Ask your server for details

Churrasco \$37.50

12oz grilled Prime New York Strip, chimichurri and chorizo. Served with black bean rice, yuca, and plantains.

Flank Steak \$31.00

12oz grilled Flank steak, chorizo, chimichurri, rocoto peppers and Roquefort butter. Served with black bean rice, yuca, and plantains.

Gaucho \$31.00

Grilled skirt steak served with chimichurri, black bean rice, yuca, and plantains.

Red Snapper \$31.00

Whole Red Snapper, spicy roasted pepper, and onion vinaigrette. Served with coconut rice and tostones.

Add mussels and shrimp \$5.00

Pollo Asado \$23.00

Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains.

Salmón \$27.00

Grilled Salmon fillet, shrimp, roasted peppers and onions vinaigrette. Served with black bean rice, yuca, and plantains.

La Paella

Saffron Rice, lobster broth, chicken, chorizo, mussels, shrimp, clams and fish.

One person..... \$26.00

Two people..... \$38.00

Pabellón Criollo \$22.50

Shredded beef, white rice, black beans, and sweet plantains. Add fried egg +1.50

PeKa Burger \$18.50

Half pound Prime Angus Beef, cheese, applewood smoked bacon, red onion, tomatoes, lettuce, avocado, special salsa on a potato bun. Served with fries and pickles. Add fried egg + 1.50

KIDS MENU

Kid Chicken fingers and fries \$10.00

Kid Cheese quesadilla and fries \$10.00

SIDES

Chorizo \$3.00

Grilled Chicken \$4.00

Plantains \$5.00

Tostones \$4.00

Black bean rice \$3.50

Grilled arepa \$2.50

Pan \$2.50

Avocado \$3.50

Black beans \$3.50

Dinner Quesadillas

All quesadillas are topped with sour cream, guacamole, and salsa. Served with black bean rice, yuca, and plantains.

Chicken \$18.50

Roasted chicken, black beans, Oaxaca cheese

Shrimp \$21.00

Bacon, jalapeño, and Oaxaca cheese

Cubano \$19.50

Roasted pork, Oaxaca cheese, pickles and Cubano aioli

BRUNCH

Sundays 11:30 am-3:00 pm

Cachapas

Sweet corn pancakes.

CHOICE OF:

Queso Guayanés \$13.50

Shredded beef and cheese \$14.00

PEKA's Huevos Rancheros \$15.50

Black beans on corn tortillas topped with cheese, avocado, spicy tomatillo ranchera sauce and eggs sunny side up.

Special Burrito \$15.50

Scrambled eggs, Monterey Jack cheese, chipotle sour cream, jalapeño, chorizo. Topped with guacamole and pico de gallo.

Home fries - Papa Brava

Venezuela Brunch \$17.50

Perico, grilled chorizo, grilled arepa, black beans, shredded beef, and sweet plantains with cheese.

Brioche French Toast \$12.50

Tres Leches soaked Brioche bread, topped with caramelized bananas and strawberries.

Grilled Steak \$16.50

Grilled Flap Steak marinated with classic Latin spices, served with black bean rice, yuca, plantains and fried egg.

Eggs Benedict \$14.50

Grilled Arepa, Shredded Beef, two poached eggs, and hollandaise sauce. Home fries Papa Brava.

Roasted Chicken \$14.00

¼ roasted chicken, an egg and home fries.

Omelette \$13.75

Mushrooms tomatoes, spinachs, cheese and onions. Home fried Papas Brava

DESSERTS

Flan

Coconut / Vanilla \$8.00

Arroz con Leche \$7.00

Churros with Vanilla Ice cream \$9.00

Tres leche cake \$8.00

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